CLAIMS

1. A method of manufacturing fresh cereal flour cakes comprising:

a) depositing a cereal flour dough on a conveyor belt comprising a glass fiber fabric impregnated with polytetrafluoroethylene;

b) steam cooking said dough;

c) optionally depositing said dough cooked in step (b) on a conveyor; and

d) optionally cutting or precutting said dough.

2. The method according to claim 1, wherein the dough in step (b) is cooked at a temperature between about 90° and about 120°C.

3. The method according to claim 1, wherein, in step (b), the conveyor belt is heated by steam originating from a water tank above which it circulates and said conveyor belt also functions as a cooking belt.

4. The method according to claim 3, wherein the steam originating from the cooking tank is produced by a gas burner heating system.

5. The method according to claim 1, wherein, in step (b), cooking the dough is implemented by steam injection by injection pipes creating a steam cloud.

6. The method according to claim 1, wherein cooking the dough in step (b) is implemented in a cooking tunnel which enables concentrating the steam.

7. The method according to claim 1, wherein, in step (c), the dough is placed directly on the conveyor after removal of the cooked dough from the conveyor belt.

8. The method according to claim 7, wherein the cakes are cut out of said dough placed on the conveyor and used directly.

9. The method according to claim 8, wherein said cakes are filled with a filling selected as a function of the type of cake to be produced.

10. The method according to claim 9, wherein said filled cakes are rolled or folded, then subjected to precooking or line cooking by immersion in a hot oil bath.

11. The method according to claim 1, wherein the cakes are directly cut, filled, and then rolled or folded on the conveyor belt.

12. The method according to claim 1, wherein, in step (c), the dough is placed on the conveyor covered by double-sided parchment paper or double-sided wax paper or plastic food wrap after removal of the cooked dough from the conveyor belt.

13. The method according to claim 12, wherein the double-sided parchment paper or the double-sided wax paper or the plastic food wrap with the cooked dough deposited on it is rolled.

14. The method according to claim 12, wherein the cakes are cut-out or precut in the dough deposited on the double-sided parchment paper or the double-sided wax paper or the plastic food wrap.

15. The method according to claim 14, wherein the double-sided parchment paper or the double-sided wax paper or the plastic food wrap on which the cut-out or precut cakes are deposited is cut.

16. The method according to claim 1, wherein said conveyor used in step (c) comprises a glass fiber fabric impregnated with polytetrafluoroethylene (PTFE).

17. The method according to claim 1, wherein, in step (d), cutting out the cakes is implemented by a cake cutting system comprising a stamping system or a cutting roller comprising a continuous oversize ellipse.

18. The method according to claim 1, wherein, in step (d), the precutting of the cakes is implemented by a cake precutting system comprising a serrated stamping system or a serrated cutting roller comprising an oversize ellipse.

19. The method according to claim 1, wherein the cereal flour dough used in step (a) is homogenized.

20. The method according to claim 1, wherein the cereal flour is rice flour.

21. The method according to claim 1, wherein the cereal flour dough used in step (a) is solely constituted of unmodified rice flour, water and one or more additives selected from the group consisting of salt, sugar, coloring agents, aromas, chocolate and spices.

22. Fresh rice flour cake made from unmodified rice flour, water and one or more additives selected from the group consisting of salt, sugar, coloring agents, aromas, chocolate and spices according to the method of claim 1.

23. The fresh cake according to claim 22, packaged on double-sided parchment paper or double-sided wax paper or plastic food wrap.

24. Apparatus for manufacturing fresh cereal flour according to the method of claim 1, comprising:

a dough dispenser;

a dough diffuser located downstream of the dough dispenser;

a conveyor belt which optionally serves as a cooking belt located downstream of the diffuser;

a water tank associated with the conveyor belt;

a heating system associated with the water tank;

a cooking tunnel located over at least a portion of the conveyor belt;

an exhaust hood for evacuation of heat and/or steam produced from the water tank; and

a cutting or precutting system associated with the conveyor belt.

25. The device according to claim 24, further comprising:

a filler dispenser located downstream of the cutting or precutting system;

a cutting system downstream of the filler dispenser;

a rolling or folding system downstream of the cutting system; and

a cooking system for cooking rolled or folded filled cakes.

26. The device according to claim 24, wherein the cutting or precutting system comprises a stamping system, or a cutting roller comprising an oversize ellipse which is respectively either continuous or serrated.